

## Coq au Vin

Serves 4

4 large chicken legs with thighs attached, each piece skinned	2 medium carrots, peeled and thinly sliced
4 large thyme sprigs or 1 tablespoon dried thyme, crumbled	1 tablespoon all-purpose flour
4 cloves garlic, peeled and crushed	1 cup unsalted chicken stock
1½ cups Cabernet Sauvignon (or another dry red wine)	6 ounces beet juice
2 slices bacon, halved lengthwise and cut crosswise into ¼-inch pieces	1 tablespoon tomato paste
½ tablespoon unsalted butter	16 medium large button mushrooms (10 to 12 ounces total), ends trimmed
16 pearl onions, peeled	salt and freshly ground black pepper to taste

To marinate, place the chicken legs in a single layer in a large nonmetallic dish. Add thyme, garlic, wine, and beet juice. Cover and refrigerate overnight, turning the chicken with tongs several times.

To cook, preheat oven to 300° F. Melt the butter in a large, oven-proof pot over medium heat, and fry the bacon until brown, stirring occasionally. Add onions and carrots and cook until golden. Add flour and stir for 3 minutes over medium low heat. Pour in chicken stock with tomato paste and stir, scraping up any browned bits on the bottom of the pan. Add marinade and bring to a boil. Add chicken legs, cover the pot, and transfer to the oven. Cook for 30 minutes, turning the chicken and stirring halfway. (This can be prepared several hours ahead and set aside at cool room temperature.)

To serve, remove the chicken from the pot using tongs. Add mushrooms to the cooking liquid and boil for about 20 minutes until sauce is thickened and reduced by about half (to approximately 1¼ cups). Discard the sprigs of thyme. Season with salt and pepper. Remove vegetables with a slotted spoon and arrange on four plates. Turn chicken in the sauce, heating gently if cold, and place in the center of the plates. Spoon remaining sauce over the chicken. Serve immediately.

Created by Michel Richard for Garden Café Français